



DEPARTMENT OF THE INTERIOR  
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FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

GREET THE HOLIDAYS WITH SEA FOOD CANAPES

Yule time is party time--a gay season with many traditions. Hospitality is the watchword, and yuletide entertaining demands appetizers that are a little different, yet attractive and easy to prepare.

Seafoods lend themselves well to making canapes with just the right holiday accent. For the hostess who doubles as cook, it is generally better to limit the assortment to one hot canape along with the cold ones, thus allowing time for the friendly hospitality.

Here are four attractive tested recipes recommended by the home economists of the Fish and Wildlife Service that you can serve at your parties.

SARDINE CANAPES

- $\frac{1}{2}$  cup mashed sardines
- $\frac{1}{2}$  cup grated egg yolk
- 1 tablespoon lemon juice
- $\frac{1}{8}$  teaspoon Worcestershire sauce
- 4 tablespoons mayonnaise or salad dressing

Blend ingredients together forming a paste. Spread on bread, cut in desired shapes. Garnish with grated egg yolk, strips of pimiento and parsley. This spread will cover 36 small canapes.

ALASKA NUGGETS

- 1 pound can salmon
- 1 tablespoon minced celery
- 1 tablespoon minced onion
- 1 tablespoon butter or other fat
- $\frac{1}{2}$  cup mashed potatoes
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon Worcestershire sauce
- 1 egg, beaten
- $\frac{1}{4}$  pound cheddar cheese
- 1 cup dry bread crumbs

Drain salmon and flake. Fry celery and onions in butter over low heat until tender but not brown. Place fish and potatoes in a bowl and mash. Add the celery and onion mixture, seasonings and egg; mix thoroughly. Roll the mixture into balls.

the size of walnuts. Cut cheese into one-fourth inch cubes. Push one piece of the cheese into the center of each fish ball and reshape by rolling in hands. Roll in bread crumbs. Fry in deep fat, 375° F., until golden brown.

#### CRAB SALAD IN PUFF SHELLS

- 1 cup crab meat
- $\frac{1}{2}$  cup finely chopped celery
- 1 teaspoon lemon juice
- 1 teaspoon grated onion
- 1 tablespoon chopped sweet pickle
- $\frac{1}{4}$  teaspoon celery salt
- $\frac{1}{2}$  teaspoon salt
- Dash pepper
- $\frac{1}{4}$  cup mayonnaise or salad dressing
- 36 small puff shells

Remove cartilage from crab meat. Combine all ingredients except puff shells; mix well and chill. Cut tops from puff shells and fill with mixture. Replace tops and garnish. Makes 36.

#### PUFF SHELLS

- $\frac{1}{2}$  cup flour
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{4}$  cup butter or margarine
- $\frac{1}{2}$  cup boiling water
- 2 eggs

Sift flour and measure. Add salt and sift again. Combine butter and boiling water in saucepan; melt over low heat. Add flour all at once and stir vigorously until mixture forms a ball and leaves the sides of the pan. Remove from heat. Add unbeaten eggs one at a time, beating thoroughly after each addition; continue beating until a thick dough is formed. Drop by teaspoonful onto a greased baking sheet. Bake at 450° F., for five minutes; reduce heat to 350° F., and bake ten minutes longer. Makes approximately 36 one-inch puff shells.

#### CLAM AND CHEESE DIP

- 1 7-ounce can minced clams
- 2 3-ounce packages cream cheese
- $\frac{1}{4}$  teaspoon salt
- 2 teaspoons grated onion
- 1 teaspoon Worcestershire sauce
- 3 drops tabasco sauce
- 2 teaspoons lemon juice
- 1 teaspoon chopped parsley
- Potato chips

Drain clams and save liquor. Soften cheese at room temperature. Combine all ingredients except potato chips and liquor; blend into a past. Gradually add about one-fourth cup clam liquor and beat until the consistency of whipped cream. Chill. Serve in a bowl surrounded by potato chips. Makes about one pint dip.

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